What is claimed is:

1. A fryer comprising:

an oil vat for containing cooking oil;

a plurality of burners for heating the oil vat;

a temperature detecting means for detecting a temperature of the cooking oil, and

a heating control means for controlling the combustion of the burners based on a detected temperature obtained from the temperature detecting means,

wherein the burners are separately provided against the oil vat such that the combustion thereof can be controlled independently and the heating control means, according to the detected temperature, selects and carries out one mode among at least two heating modes, which are, a full power mode in which all burners operate at the same time, and a low power mode in which one or some burner(s) operate, and when the low power mode is carried out, one or some burner(s) are switched in a predetermined order to switch a heating area of the oil vat.

2. A fryer as claimed in claim 1, wherein a cross sectional view of the oil vat is a circle and three burners are disposed evenly against the bottom point of the oil vat in the circumference direction and in the low power mode two burners are operated by turns.

3. A fryer as claimed in claim 1, wherein a storing means is provided for storing information concerning the combination of burners when the low power mode is terminated, and in the next low power mode combustion starts with the sequent combination obtained from the stored information.

4. A fryer as claimed in claim 2, wherein a storing means is provided for storing information concerning the combination of burners when the low power mode is terminated, and in the next low power mode combustion starts with the sequent combination obtained from the stored information.